

WHITE WINE

Glass (187.50) Bottle(750ml)

*All wines can contain Sulfites

- 1. Tocarnal, Sauvignon Blanc, Chile** €7.50 €27
Fashionable Chilean from the world's first carbon neutral producer. A perfect way to unwind after a hard day.
- 2. El Volquete Macabeo, Spain** €7.50 €27
The floral notes, combine with notes of honey and fresh pears on a round, medium weight palate.
- 3. Adacio Pinot Grigio (Organic), Italy** €7.50 €27
The Sicilian sun gives this Pinot Grigio an extra roundness and ripe stone fruits on the palate.
- 4. Domaine Montrose Chardonnay, France** €33
This is an elegant wine combining roundness and notes of baked lemons and white peaches.
- 5. Pazo Cilleiro, Albarino, Spain** €33
Very lively golden yellow, with greenish reflections. Clean and balanced, with citric fruits and white fruits notes.
- 6. Rabbit Island, Sauvignon Blanc, New Zealand** €31
This is a zippy and crisp Sauvignon that exudes tropical flavours of pineapple, kiwi and Lychee fruits, classic New Zealand.
- 7. Huesgen "By The Glass Riesling", Germany** €37
Well balanced with a fresh limes zest acidity, green fruits and a discreet minerality. Aromas of juicy apple and lemon peel.
- 8. Bodegas Valdesil Montenovo DO, Godello, Spain** €37
Preserved Lemon, lime marmalade and saltwater on the nose lead to a crisp, bright palate with hints of stone fruit.
- 9. Chablis Vieilles Vigne Dom Gautheron, France** €44
These very old vines bear aromas and flavours of yellow apples, overripe pears with golden tones of honey, yet a salivating and long persistent finish.



ROSE WINE

- 13. Gabriela Blush Rose, Italy** €7.50 €27
This medium weight Rose is packed with ripe strawberries, raspberries and a lemon like acidity to cleanse the palate.

DESSERT WINE

- 26. Torres Moscatel d'Oro, Penedes, Spain** €7.00 (50cl) €32
Moscatel has an unmistakable aromatic perspective, with seductive floral perfumes (rose, geranium, lemon verbena). On the mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality.

CHAMPAGNE & SPARKLING

- 10. Segura Viudas, Cava Brut.** €9.50 €39
The aromas are of white fruits, citrus, and tropical fruits with light floral notes. The palate is exquisite, complex, and full of flavour with good acidity and notes of lime and pineapple. It is dry and long on the finish.
- 11. Teresa Rizzi Prosecco Frizzante Snipe (200ml)** €11.50
This Prosecco is fresh, clean and dry yet delightfully soft. Pale yellow in colour with fine bubbles and an intensely fruity bouquet.
- 12. Pannier Champagne, France** €85
This is a fruit driven Champagne with flavours of soft white peaches and honeysuckle. Refreshing acidity with a creamy mousse.



RED WINE

- 14. Aires Andinas, Malbec, Mendoza,** €7.25 €27
Argentina - Intense red colour with ruby hues, red fruit aromas, great dark complexity in the palate with sweet tannins and great typicity.
- 15. Inurrieta Norte, Spain** €8.00 €28
Deep, youthful colour. Rich dark fruit aromas. Elegant mouthfeel, intense and full bodied. Fresh, harmonious finish.
- 16. Moreau Merlot, France. (Vegan friendly)** €8.00 €28
A wonderful, light bodied, easy drinking soft wine with ripe plummy red fruits on the finish.
- 17. Il Portone d'Abbruzzo, Montepulciano DOC, Italy** €29
Soft, juicy and mouth filling with flavours of ripe plums, dark cherries and a touch of spice.
- 18. Santalba Vina Hermosa Crianza, Tempranillo** €33
Spain Classic Rioja, complex and balanced- perfect for enjoying on any occasion.
- 19. Bodegas Valdesil Valderroa, Carballo, Mencia,** €35
Spain Bright and red fruits, spice, and ironstone. Elegant, fine tannins and savoury.
- 20. Vicars Choice, Pinot Noir, New Zealand.** €38
(Vegan friendly) Lifted notes of Raspberry, strawberry and red cherry are complimented by subtle savoury notes with a full, lingering finish.
- 21. Torres Ibericus, Rioja, Crianza, Spain.** €36
(Vegan friendly) On the nose it reveals notes of black ripened fruits and spicy aromas from the wood. Silky entrance in the mouth with pleasant tannins. Long and spicy aftertaste,
- 22. Torres Celeste, Ribera del Duero, Spain** €40
Spicy and intense nose, with liquorice and black pepper hints on a base of well ripened fruits. On the palate, very fruity at first with ripened tannins. Persistent and full-bodied wine.
- 25. Sangria White or Red** €8.00 750ml Jug with Ice €28

NON-ALCOHOLIC WINE.

- 23. Domaine de la Prade, Chardonnay, France.** €6.50 €23
Crafted from premium grapes, this Chardonnay has flavours of green apples, with a light note of brioche and biscuit.
- 24. Domaine de la Prade, Merlot & Shiraz (organic), France** €6.50 €23
A smooth and spicy Merlot, with hints of plums, damsons, and dried leaves.

SHERRY & PORT

- 27. Osbourne Fino Sherry N/V** €4.75 (50cl) €39
Citrus fruits are partnered in equal measure with flavours of salted nuts like almonds and hazelnuts. This light, refreshing and tangy sherry is clean and well balanced.
- 28. Osbourne Ruby Port N/V** €5.50 (50cl) €48
Sweet, luscious and warming. This port is packed with flavours of candied red berries, cinnamon, and cloves. This is an intense port with a full, soft, mouthfeel.

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Drinks List * Contains allergens

SANGRIA RED OR WHITE (*SD)

Glass	€6.50
Jug (750ml ice on Top)	€25

SOFT DRINKS 200ML

Coca-Cola, Coke Zero	€3.30
7up, 7up Zero	€3.30
Club Orange, Club Lemon	€3.30

JUICES 180ML €2.80

Orange, Cranberry, Pineapple and Apple

WATER

Ballygowan (Still or Sparkling Mineral Water)

330ML €3.30	750ML €5.10
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BABY MIXERS 200ML

Club Tonic	€1.65
Club Soda	€1.65

TEA / COFFEE

Coffee /Tea (Contains*)

Americano	€3.80
Pot of Tea	€3.30
Cappuccino (*D)	€3.95
Latte (*D)	€3.95
Espresso	€3.50
Espresso Macchiato (*D)	€3.80
Cortado. (*D)	€3.80
Double Espresso	€4.00
Mocha (*D)(SB)	€4.10
Hot Chocolate (*D)(SB)	€3.95
Flat white (*D)	€3.95
Selection of Herbal Teas	€3.00
Decaf Coffee	€3.50

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La Casa

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Wine & Drinks Menu



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